



Barossa Steak & Grill reopens at VivoCity with a Josper-led 2.0 menu by Dylan Ong

Description

Barossa Steak & Grill has reopened on the VivoCity waterfront as Barossa 2.0. The Australian steakhouse and bar, run by homegrown group Creative Eateries, came back on 17 October with a new À la carte menu by chef Dylan Ong, and the Josper charcoal oven sits at the centre of it.



Steak on the grill at Barossa. Image: Barossa Steak & Grill

The menu, section by section

The new menu runs from bread and oysters through to boards for the table, with chef's signatures marked on every page. Prices are before service charge and GST.

- Bread and butter: S\$4 to S\$15
- Starters: S\$7 to S\$32
- Soups: S\$5 to S\$22
- Hot plates: S\$14 to S\$32
- Mains and pasta: S\$26 to S\$42
- From the Josper: S\$20 to S\$88
- For the table: S\$89 to S\$189
- Desserts: S\$18 to S\$29

The bread comes with a choice of two house butters, kombu butter with kelp, nori and sea salt, or lemon whipped brown butter with soy sauce. Both are sold in 180g jars at S\$15 to take home. Australian market oysters with a chardonnay mignonette are S\$7 each.

Barossa 2.0 menu at a glance

Section	What you'll find	Price range
Bread & Butter	Sourdough or baguette with kombu or lemon whipped brown butter; butter jars to take home	\$4
Starter	Oysters, kingfish, burrata & beets, beef tartare, Spin Spin Salad	\$7
Soup	Lobster bisque, wild mushroom soup, sea salt roll add-on	\$5
Snacks to Share	Combo snacks, The Stockman's Board, Barossa Seafood Board	\$58
Hot	Calamari, tater tots, mussels, bone marrow, hispi cabbage, prawns, octopus, pork jowl	\$14
Mains & Pasta	Wagyu burger, braised beef cheek, salmon, pork ribs, lemon sole, fish & chips, three pastas	\$26
From the Josper	Striploin, ribeye, tenderloin, Wagyu, coulotte, pork rack, lamb T-bone, duck, coquelet	\$20
For the Table	Fireboards, Coastal Board, beef trio, tomahawk, porterhouse	\$89
Sweet	Sticky date pudding, lava cake, Bombe Alaska, caviar & flan, pavlova	\$18

The Barossa 2.0 menu at a glance. Screenshot: barossa.com.sg

From the Jospers

Every steak from the charcoal oven comes with confit garlic, seasonal pickles and one sauce, from red wine beef jus and green peppercorn to tarragon béarnaise, chimichurri and black truffle mustard. The kitchen recommends medium-rare for beef and lamb. Among the chef's signature cuts:

- Australian Wagyu 6-7 MB striploin: S\$36 per 100g
- Australian Pure Black Angus coulotte MB 4-5: S\$44
- 1.2kg Australian Black Angus tomahawk for sharing: S\$189



Grilled king tiger prawns, one of the 2.0 menu's chef's signatures. Image: Barossa Steak & Grill

Beyond steak

Non-beef eaters have a real choice. Signatures include grilled king tiger prawns with prawn head butter (S\$28), wild-caught charred octopus with nduja (S\$32), and a whole Jospers-grilled lemon sole with mussel cream (S\$42). The 36-hour Shiraz-braised beef cheek is S\$32, and lobster bisque is S\$22. Desserts include a sticky date pudding with burnt butter ice cream (S\$19) and a Bombe Alaska flambéed (S\$29).

Families get a kids menu from S\$15 to S\$18. The restaurant is not halal-certified, and several dishes contain pork.

Barossa Steak & Grill is at 1 HarbourFront Walk, #01-161/162, VivoCity. Reservations are taken online and through its concierge line on +65 8303 1863.

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